

# Veal's Journey

From Farm • To Food • To You!

## STARTS AT THE FARM

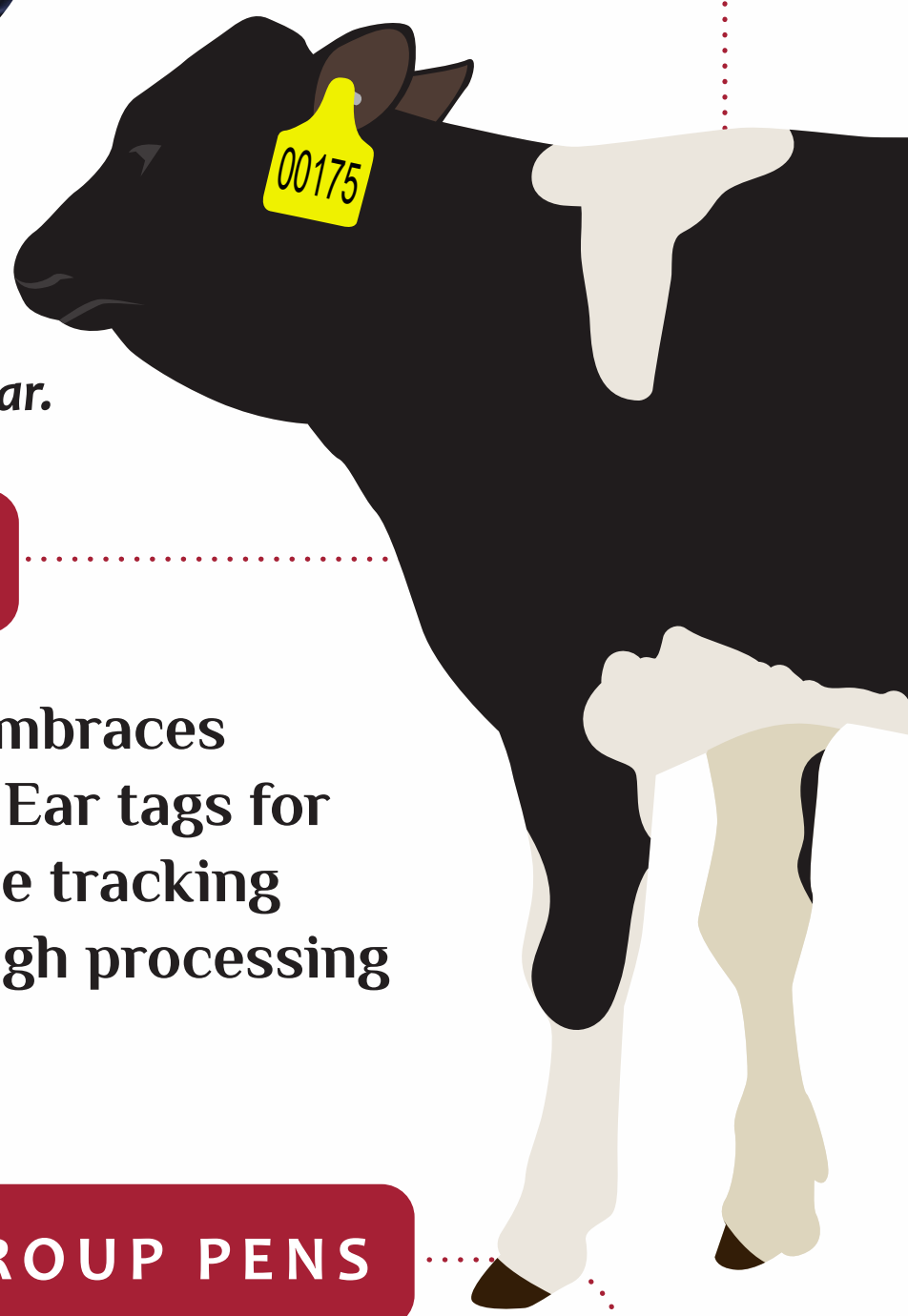


Veal farms are primarily located in New York, Pennsylvania, Ohio, Indiana, Michigan and Wisconsin.

Each farm family raises about **400 calves a year.**



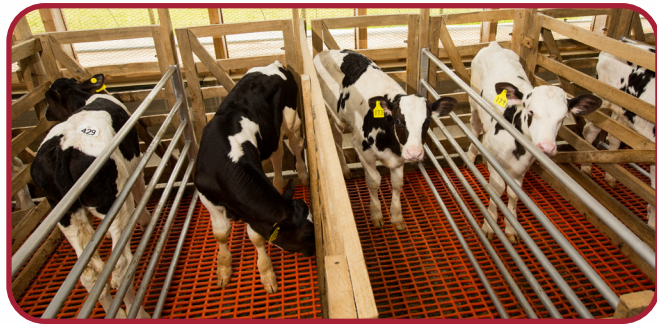
Veal meat is a high-quality protein derived from bull (male) calves. Veal's journey begins at dairy farms. Dairy cows give birth once a year in order to continue producing milk. While female calves grow up to serve as cows in the milking herd, bull calves are raised for either beef or veal. Veal farmers source calves directly from dairy farms or through an auction barn.



## TRACEABILITY

The milk-fed veal industry embraces farm-to-market traceability. Ear tags for each individual animal enable tracking animals from the farm through processing to market.

## INDIVIDUAL AND GROUP PENS



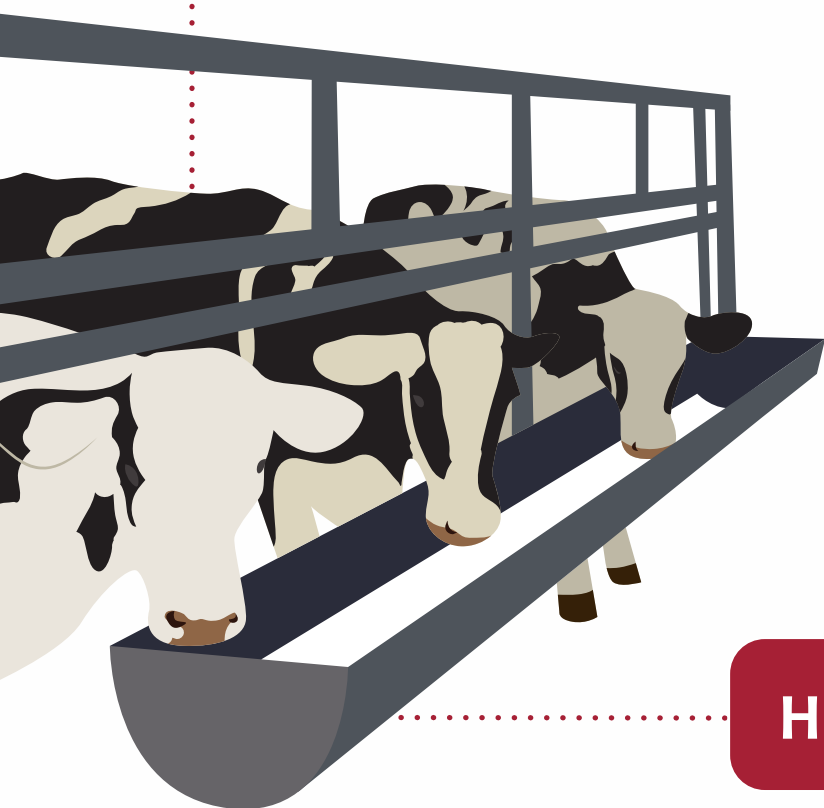
When newborn calves arrive at the farm they start out in individual pens because they are born with essentially no immunity. That's right! It is critically important to their health and wellbeing to not have direct contact with other calves until they build immunity to protect them from sickness and disease. After about 8 weeks, calves are grouped with other calves. Each calf has space to stand up, lay down, turn around, groom itself and socialize with other calves.

## WELLBEING



Veal farmers work closely with a veterinarian to help ensure the health and wellbeing of the calves.

Veterinarians certify farmers are following the best management practices required of the Veal Quality Assurance program. Calves are never castrated or dehorned, and hormone implants are prohibited in raising veal. Farmers also work with an animal nutritionist to develop feed programs that provide the best nutrition for their veal calves.



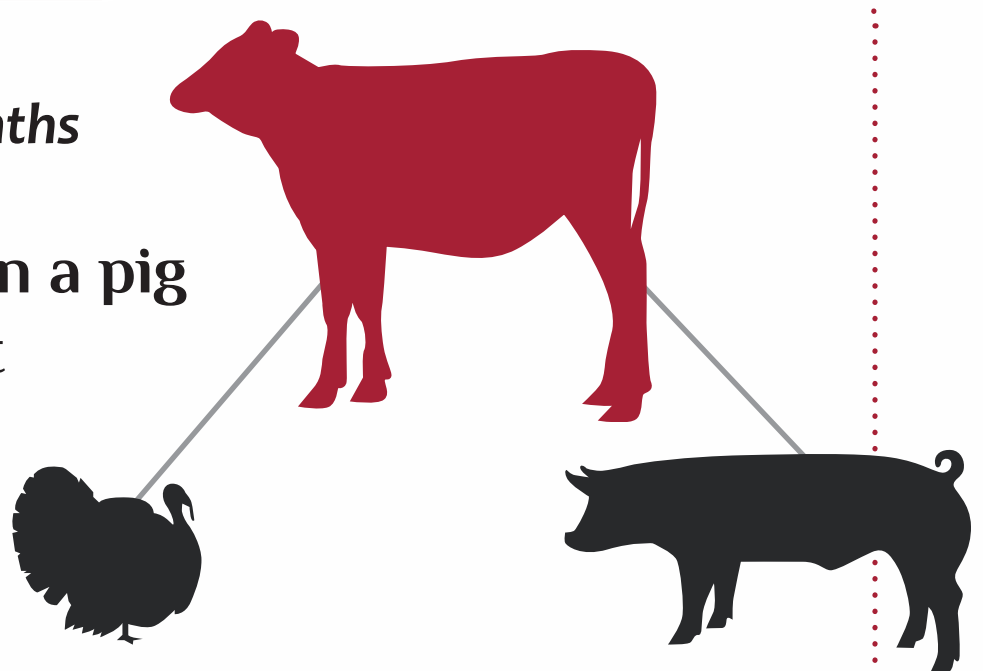
Veal calves receive proper nutrition and water through every stage of life.

Calves receive a milk formula fed twice daily. Milk-fed veal is also referred to as "special-fed" or "formula-fed." They also receive grain, fiber and have access to drinking water throughout the day. Feed is managed for proper protein, iron and fat levels for the age and size of the calf.

## HARVEST

Veal calves are raised for about **6 months** to a market weight of **500 pounds.**

Veal calves are bigger than a pig and older than a turkey at the time of harvest.



Once calves arrive at the processing plant, they are inspected by federal and state agencies throughout each step of the harvest to ensure food safety.



Veal is available at restaurants and grocery stores or you can order online. Cutlets, roasts, chops and ground veal are most popular.

The meat is tender, light pink, with a mild flavor making it popular with both culinary and home chefs.

Veal farm families are dedicated to producing wholesome, nutritious veal meat by providing excellent care to the animals they raise and environmental stewardship to the land they call home.



Learn more at [Veal.org](http://Veal.org)

